I N F O

INSTALLATION AND INSTRUCTION MANUAL

FRIDGE FREEZER **ER2445D**

Electrolux

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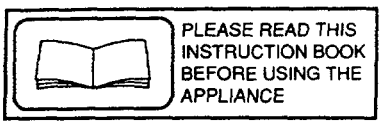
IMPORTANT USER INFORMATION



IT IS MOST IMPORTANT THAT THIS INSTRUCTION BOOK SHOULD BE RETAINED WITH THE APPLIANCE FOR FUTURE REFERENCE. SHOULD THE APPLIANCE BE SOLD OR TRANSFERRED TO ANOTHER OWNER, OR SHOULD YOU MOVE HOUSE AND LEAVE THE APPLIANCE, ALWAYS ENSURE THAT THE BOOK IS SUPPLIED WITH THE APPLIANCE IN ORDER THAT THE NEW OWNER CAN BE ACQUAINTED WITH THE FUNCTIONING OF THE APPLIANCE AND THE RELEVANT WARNINGS.

THESE WARNINGS ARE PROVIDED IN THE INTEREST OF SAFETY, YOU MUST READ THEM CAREFULLY BEFORE INSTALLING OR USING THE APPLIANCE.

▲ Any electrical work required to install this appliance should be carried out by a qualified electrician or competent person. Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or more serious malfunctioning. This product should be serviced by an authorised service engineer and only genuine Electrolux Spare Parts should be used.

It is dangerous to alter the specifications or modify this product in any way. This product is designed for domestic use only and should be operated by adults. Children should not be allowed to tamper with the controls or play with the product.

▲ The appliance should be left for 2 hours after installation before it is turned on to allow the refrigerant to settle. Care must be taken to ensure that the appliance does not stand on the electrical supply cable.

▲ Many parts at the back of this appliance heat up and should not be exposed. When positioning this appliance ensure there is adequate ventilation. Failure to do this will result in component failure and possible food loss.
This appliance is heavy. Care should be taken when moving it.

▲ Electrolux domestic fridge freezers are designed to be used specifically for the storage of edible food stuffs only. Food manufacturers storage recommendations should be strictly adhered to. Refer to relevant instructions.

▲ Care must always be taken when handling food in the home. Always follow the basic rules of food hygiene to prevent bacterial and microbial growth and cross contamination when defrosting, preparing, cooking, cooling, reheating and freezing foods.

▲ Before defrosting, cleaning or maintenance work is carried out, be sure to switch off the appliance and unplug it.

▲ Your fridge freezer is designed for operation in a domestic household. If it is used in a non-domestic situation the guarantee may be invalidated.

▲ The evaporator plate and aluminium lining or refrigerated freezer shelves in this appliance contain channels through which the refrigerant passes. If these are punctured this would cause substantial damage to the appliance and result in food loss.
DO NOT USE SHARP INSTRUMENTS to scrape off frost or ice. Under no circumstances should ice be forced off the lining or shelves. Solid ice should be allowed to thaw when defrosting the appliance. See defrost instructions.

▲ Do not place carbonated fizzy drinks in the freezer as it creates pressure on the container which may cause it to explode resulting in damage to the appliance.

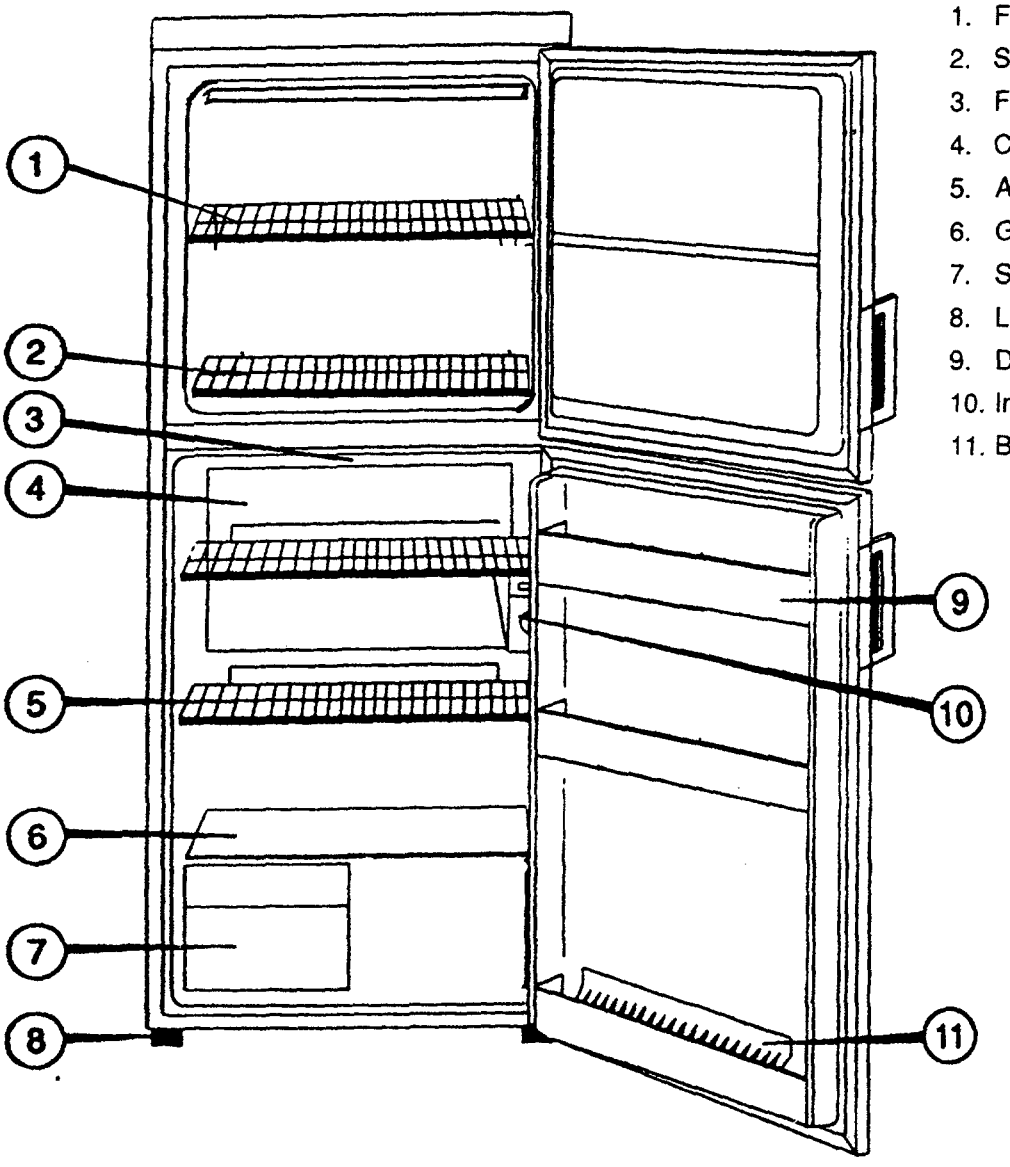
▲ Ice lollies can cause frost burns if consumed straight from the freezer.

▲ Frozen food must not be refrozen once it has thawed out.

▲ Manufacturers' food storage recommendations should be strictly adhered to. Refer to relevant instructions.

▲ Care must be taken when removing contents not to touch frozen interior surfaces, particularly if hands are wet.

YOUR APPLIANCE



1. Freezing/Storage Shelf
2. Storage Shelf
3. Freezer Defrost Drain Plug
4. Cooling Plate
5. Adjustable Shelf
6. Glass Shelf
7. Salad Drawer
8. Level Adjusters (in front feet)
9. Door Shelf
10. Interior Light & Control Housing
11. Bottle Grip

For best results, it is important that you read all the contents of this handbook before you use your fridge freezer.

IMPORTANT POINTS TO REMEMBER

DO ...

Adjust the level of your appliance before loading it with food.

Cover or wrap liquids and foods, particularly those with strong odours.

Put vegetables and salads in the salad drawers, in plastic bags.

Leave the doors ajar when the appliance is not in use.

Rotate stocks of frozen foods. Date markings will help with this.

DON'T...

Leave the door open for long periods as this will make the fridge more costly to run.

Cover the shelves with any protective materials which may obstruct air circulation through them.

Use a sharp instrument to hasten defrosting or to remove ice trays.

Put hot food in the appliance.

removing screw (10). In order to remove the large foot/hinge assembly (11) screws (12, 13, 16) should be removed making sure that the spacer (14) is retained with the assembly.

Pull out the lower hinge pin (15) which may have come away with the hinge blade or remained in the door. Push the pin (rounded end) into the bush at the bottom of the door on the side opposite to its original position.

Taking care not to press down on the door. The large foot/hinge assembly should be transferred over to the opposite side of the cabinet and screws (12, 13, & 16) moved over to their new positions in the hinge foot (see fig. 7). It is important that the spacer (14) is retained with screw (12) in the channel between the base of the product and the foot/hinge assembly when screwing the foot/hinge assembly into its new position.

Refit the small foot, its screw entering the hole furthest from the front on the flat portion of the base.

Replace the level adjuster (8).

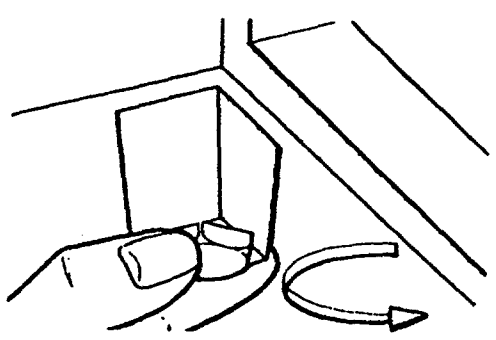
Stand the appliance upright.

Side adjustment to the upper door can be made by loosening the screw (1) (see fig. 3) and moving the bottom of the door sideways a little (with the hinge plate) to the left or to the right. Be sure to support the door firmly while doing this and re-tighten the screw before testing. remember finally to carefully level the fridge/freezer by means of the level adjusters (8) in the feet.

FOOT ADJUSTMENT

Your appliance will be heavy when loaded with food and must therefore be stood on a strong firm floor. It should also be level. Adjust the level by screwing out the appropriate level adjusters in the front feet using your fingers or a suitable spanner (see fig. 8). Level adjusters are also available in the rear feet in the event of excessive floor uneveness. Make sure the appliance is upright and all adjusters are in firm contact with the floor so that the cabinet doesn't rock in any direction.

Fig. 8



ELECTRICAL REQUIREMENTS

WARNING THIS APPLIANCE MUST BE EARTHED

For your convenience, this appliance comes complete with either a moulded-on or re-wireable 13 amp (BS1363) plug, protected by a 13 amp ASTA approved (BS1362) fuse.

In the event of having to change the fuse in the plug supplied, a replacement 13 amp ASTA approved (BS1362) fuse must be used.

In the case of a moulded-on plug, the fuse cover MUST be refitted after changing fuse. If the fuse cover is lost or damaged the plug MUST NOT be used until a replacement is obtained.

Replacement covers are available from your local electricity shop or nearest customer service centre. The colour of the replacement fuse cover must match the colour insert or emboss on the base of the plug.

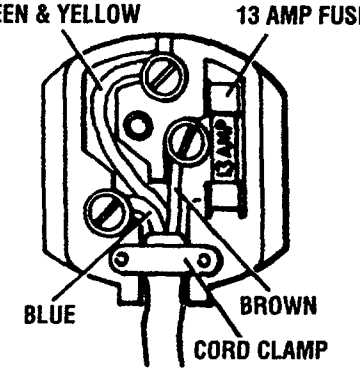
In the case of a re-wireable plug care must be taken to ensure that the top cover is refitted without causing damage to either the top cover or base. In the event of the plug becoming damaged or cracked, it must be replaced with an equivalent 13 amp; BS1363 Approved plug (ref. fig.8) and rewired using the following procedure:-

WARNING

The wires in the mains lead are coloured in accordance with the following code:

GREEN & YELLOW	: EARTH
BLUE	: NEUTRAL
BROWN	: LIVE

Fig. 8



The wire coloured green and yellow must be connected to the terminal marked with the letter "E" or by the Earth Symbol ⏚ or coloured green or green and yellow. The wire coloured Blue must be connected to the terminal marked with the letter "N" or coloured black. The wire coloured Brown must be connected to the terminal marked "L" or coloured red.

Upon completion there must be no cut, loose or stray strands of wire present and the cord clamp must be secure over the outer sheath.

If a 13 amp (BS1363) plug is unsuitable for your sockets, the plug should be removed, (cut-off in the case of a moulded-on plug) and an appropriate plug fitted.

NOTE: Moulded plugs cannot be re-used and should be discarded if cut from a mains lead, as insertion into a 13 A socket could prove fatal.

If a non-fused plug is fitted (ref. fig.9), the wiring must follow the above procedure and the appliance must be protected by the use of a 15amp fuse either in the adaptor or at the distribution board.

GREEN & YELLOW	: EARTH
BLUE	: NEUTRAL
BROWN	: LIVE

YOUR FRIDGE COMPARTMENT

TEMPERATURES

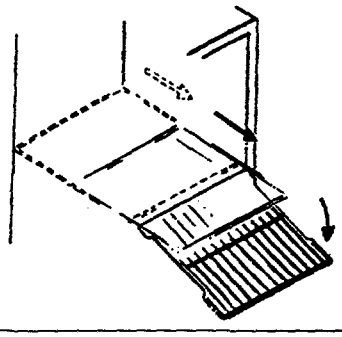
The function of the fridge compartment is to reduce the development or organisms which cause decay and bacterial activity, and thus increase the storage life of food.

The fresh food compartment has been designed to operate between 0°C (32°F) and 5°C (41°F) and is in accordance with British and European Standards.

FRESH FOOD COMPARTMENT

The fridge compartment is fitted with shelves which are adjustable for the storage of different sized articles and may also be tilted for the storage of bottles of wine etc. (see fig. 10).

Fig. 10



The shelves are designed to allow maximum air circulation and therefore when placing foods on the shelves make sure a small space is left between the packages.
The warmest area in the fridge is to the top of the compartment and the coolest is at the bottom of the compartment and this is where the most perishable foods should be kept.
Vegetables and salad foods can be stored in the salad drawer. To ensure they are maintained in a crisp condition it may be necessary to wrap some foods in polythene bags e.g. lettuce, watercress or herbs.

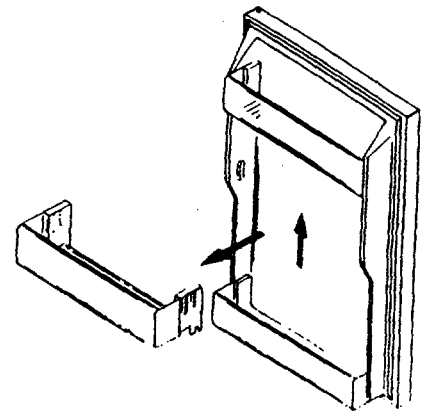
DOOR STORAGE

Storing items in the door liner can eliminate searching in the main compartment. The lower door shelf should be used for the storage of heavier bottles whilst remaining shelves will accommodate fat, butter, small cartons and jars etc.

Adjustment of the door shelves can be made to accommodate varying heights of bottles and other containers (see fig. 11).

Enclosed storage compartments may be used to store dairy products and fats.

Fig. 11



HELPFUL HINTS WHEN BUYING FOOD

Always ensure that food you purchase is of good quality and in prime condition.

Shop at a reliable source and buy the "freshest" looking packing – avoid shop-worn labels or produce covered in dust.

Avoid buying chilled food if you cannot store it straight away. The use of an insulated container is advisable.
Buy and consume foods prior to the "Sell By" or "Best Before" dates.

When your arrive home place perishable foods in the refrigerator immediately.

Always follow the storage instruction recommended by the manufacturer on the packet.

PREPARING FOODS FOR STORAGE

Wash and dry soiled vegetables and fruit before storage. All vegetables and fruit should be washed before eating.

Foods should be covered before being placed in the refrigerator. Foil, plastic film, polythene and plastic food containers are suitable.

Covering foods not only prevents transfer of flavours and foods from drying out, but also prevents any possible cross contaminations with bacteria from raw to cooked foods. The position for storage of food in a refrigerator should be carefully selected so that cross contamination will not occur.

Different types of food such as raw meat, fish, dairy products and cooked food should be kept separately to avoid contamination from one another. Cooked foods should always be placed above raw meats.

Put fresh meat and defrosting foods on a plate, covered, at the bottom of the fridge – if it drips onto other foods it can pass on food poisoning bacteria. Do not let meat drip into fresh vegetables and salads in the salad drawer.

With ready packed and pre-packed foods always check the label to see if the manufacturer has given any storage advice and follow accordingly. Many foods now have preservatives and antitoxins removed and this will reduce the shelf life of certain foods.

Hot food should not be put straight into the refrigerator because it can cause intensive work to the compressor and thus increase the energy consumption, and therefore it is important to cool cooked food quickly before putting it into the refrigerator.

Food should be cooled quickly to prevent bacterial growth and this may be done by transferring hot foods into a cold container and standing it in a sink filled with iced water. Ensure that the food is covered and stir at regular intervals to reduce the temperature quickly.

NEVER PUT HOT FOODS DIRECTLY INTO THE FRIDGE/FREEZER.

FRESH FOOD STORAGE GUIDE

The recommended storage times of food are as follows:

Shelf Position	**Storage Time**
Top Shelves	
Fats	10 days
Hard Cheese	7-14 days
Cooked Meats, Poultry	2 days
Bacon	7 days
Middle Shelves	
Milk and Cream	2-3 days
Soft cheese	2-3 days
Eggs	2 weeks
Desserts with cream/ custard	2 days

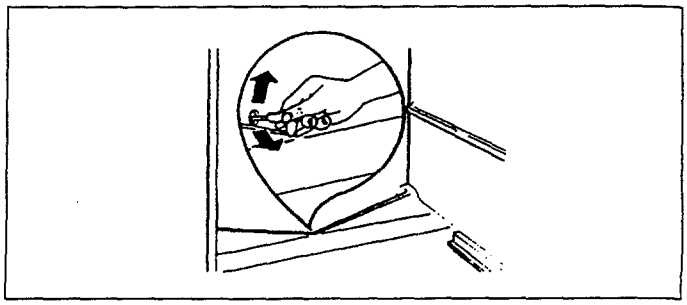
Shelf Position	**Storage Time**
Middle Shelves	
Pastry Products	3-4 days
Cooked Meat Pies/ Sausage Rolls	2 days
Cooked Fruit	up to 4 days
Bottom Shelves	
Stock and Gravies	2 days
Fresh Fish	eat same day
Fresh Meats	3 days
Fresh Poultry	2 days
Sausages	up to 3 days
Minced Meat, Burgers	1 day
Salad Drawer	
Green Vegetables	3-5 days
Salad Vegetables	3-5 days
Fresh Fruit	5 days

DO NOT KEEP BANANAS IN THE FRIDGE/FREEZER

AUTOMATIC DEFROST

The defrosting of the fridge compartment occurs automatically. There is a drain outlet situated at the back of the compartment, as indicated by a label on the inside wall. This drain outlet should be cleaned at regular intervals.

IT IS IMPORTANT THAT THE DRAIN OUTLET IS KEPT CLEAR AT ALL TIMES, IF BLOCKED CAREFULLY CLEAR IT USING A PIECE OF FLEXIBLE CURTAIN WIRE INSERTED INTO THE DRAIN OUTLET TO REMOVE BLOCKAGE.



YOUR FREEZER COMPARTMENT

TEMPERATURES

The ❄ *** symbol means that your freezer will store frozen food at – 18°C (-0°F) for long term storage and will also freeze fresh food.

It will store food at a temperature that is too cold for bacterial and enzyme activity which causes decay, thus increasing the storage life. If frozen correctly, food will retain texture, colour, taste and nutritional content.

Most fresh foods freeze well, however some freeze more successfully than others. Foods with a low proportion of water such as bread, cakes, pastry, meat, fish and poultry freeze exceptionally well. Similarly, game, dairy produce, fruits and vegetables all keep well in the freezer.

Foods with a high water content such as lettuce or marrow do not freeze well as the freezing process breaks down their cellular structure. Other foods which do not freeze well are mayonnaise because it separates, bananas because they turn black and whole eggs in their shells because they crack.

HELPFUL HINTS WHEN BUYING FOOD

Always ensure that the fresh food that you purchase is of a good quality and in prime condition.

Shop at a reliable source and buy the "freshest" looking packages – avoid shopworn labels or produce covered in dust.

Avoid buying frozen food if you cannot store it straight away. The use of an insulated container is advisable. When you arrive home place frozen foods in the freezer immediately.

FROZEN FOOD STORAGE

Your freezer has the following capabilities:

MODEL No.	NETT STORAGE VOLUME	WEIGHT OF STORED FOOD
ER2445D	71l (2.5cu.ft.)	22.7kg (50lb)

This is a standard measurement and the actual capacity depends upon the density and size of the food. The above figures are based on an average density of 0.32 kg per litre (20lb per cuft.)

Pre-packed commercially frozen food should be stored in accordance with the manufacturers' instructions for a 3 star frozen food compartment and should be put in the freezer as soon as possible after purchase. Your freezer provides for long term storage which generally means up to 3 months but the length of storage time can vary and it is important to follow the recommended times shown on packets of commercially frozen food.

Storage time for home prepared fresh foods are given on page 14.

Any opened packets of frozen foods should be rewrapped in air tight materials to prevent surface evaporation which causes drying or "freezer burn".

Important

If the temperature rises in frozen foods because of:

a) non compliance with manufacturers instructions.

b) electric power failure.

then recommended storage life may be reduced and storage times may not apply.

Frozen food which is allowed to thaw accidentally should either be used immediately or thrown away.

Alternatively if the food is uncooked and it has not been completely defrosted it can be cooked then refrozen.

FREEZING FRESH FOOD

During the freezing process the temperature of fresh food should be reduced quickly so that ice crystals are kept as small as possible to prevent damaging the structure of food. If freezing takes place slowly large ice crystals form and these will affect the quality of food once it has defrosted. In any 24hours you can freeze as much as:-

MODEL No.	WEIGHT OF FROZEN FOOD
ER2445D	8.5kg (18.7lb)

The packets of food to be frozen should be placed apart to allow cold air to circulate between them. They should not touch existing packets.

The refrigerated top shelf of the appliance is designed to operate as a fast freeze compartment.

During the freezing process ensure that the door remains closed.

Note:

Aim to check dates on packets and rotate foods regularly. Although storage longer than recommended is not harmful, flavours and textures begin to deteriorate.

THAWING FOODS

Most foods can be thawed in their original wrapping to maintain moisture and prevent any deterioration. Foods should be thawed in a cool place such as a refrigerator or if food is required quickly a microwave oven may be used, remembering to transfer foods from foil containers and remove wire ties from plastic bags. Always follow the instructions in the microwave oven's manual for thawing frozen food. It is essential that all foods particularly meat and poultry are completely defrosted before cooking.

Fruit: Keep container closed and allow to thaw at room temperature for about five hours.

Vegetables: It is not necessary to thaw before cooking – place in salted boiling water, cover and time cooking from moment of return to boil which only takes a few minutes. Some vegetables can also be put in the oven with a knob of butter and some may be deep fat fried.

Meat & Poultry: Thaw completely before cooking by preferably leaving to defrost slowly in a refrigerator. If required quickly, a microwave oven may be used or allow 2 to 3 hours per 1/2 kg. (1lb.) at room temperature. To check whether or not poultry is defrosted the legs should be able to move freely and there should be no ice crystals present.

Dairy Products: Allow eggs to thaw in closed containers and use immediately. Butter and cream depending on the quantity will thaw in one to two hours at room temperature. Do not freeze eggs in their shells as they will crack.

Baked Items: Bread takes about two hours to thaw or loaves may be heated in the oven. Cakes can be sliced in their frozen state to retain shape and speed the thawing process.

Prepared Foods: Heat gently in closed containers in the oven and season if necessary.

Commercial Packs: Follow the printed instructions given by the manufacturers.

DEFROSTING YOUR FREEZER

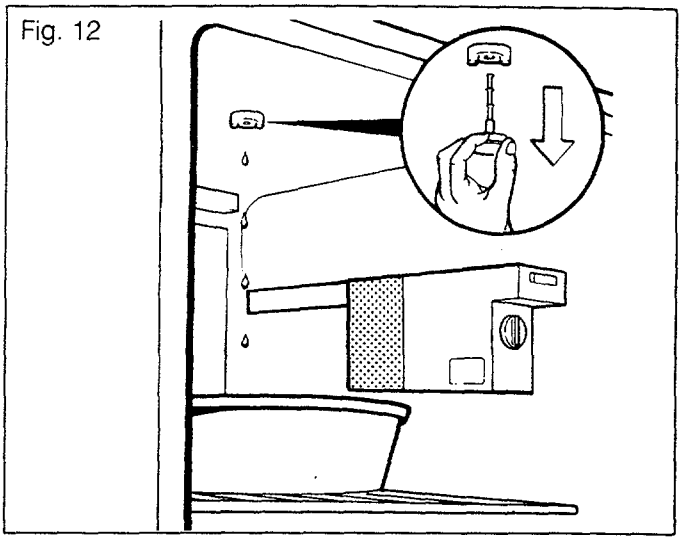
Complete defrosting will in the course of time become necessary. This should be carried out if the frost build up cannot be all scraped away or if it begins to interfere with the food storage. Choose a time when the stock of frozen food is low and proceed as follows:

Heavy frosting (about 1/4" thick) will reduce the freezer's efficiency and therefore complete defrosting should then be carried out, probably at 6 month intervals depending on usage. Preferably you should do this when there is little or no food in the freezer in the following manner:

Any remaining frozen food should be placed in another freezer, or placed in cardboard boxes and wrapped in blankets, layers of paper, or other suitable insulating material. Put in a cool place.

Switch off at the mains and remove the plug.

Fig. 12



In the bottom centre of the freezer compartment is a defrost drain, sealed from below (in the top of the refrigerator) by a plastic plug. Remove this plug by pulling it downwards, (see fig 12) and put a container under the opening to catch the defrost water. Keep the plug safely for re-use when defrosting is finished.

Defrosting can be speeded up by putting bowls of hot (not boiling) water in the freezer and loosening the frost with a stiff brush or plastic scraper.

After defrosting, clean and dry the interior as explained under cleaning & care and put back the defrost water drain plug.

Re-connect to the electricity supply, switch on, replace any frozen food, and close the door.

IMPORTANT NOTE

Provided our recommendations for the periodical removal of frost are followed, the defrosting should be complete within 2 hours. Provided the frozen food has been wrapped during defrosting as described above, it can be replaced in the freezer. If for any reason the defrosting process has taken longer than 2 hours the outside of the frozen foods may begin to soften.

Provided the foods have not completely thawed they will refreeze satisfactorily, although repeated rises in temperature may cause slight deterioration in quality.

FOOD FREEZING GUIDE

	Max. Storage Period	Method	Remarks
MEAT joints			
Beef	10-12 months	Remove additional fat Cut to handy size wrap thoroughly	Pad bone ends
Pork	6 months	Cut to handy size wrap thoroughly	ditto
Lamb	9 months	Cut to handy size wrap thoroughly	ditto
Steak	10-12 months	Open freeze or interleave with plastic film	ditto
Chops	See Pork or Lamb above	ditto	ditto
Veal Fillets	6-9 months	ditto	
Bacon, cured smoked	6 weeks 1 month	ditto	Pack in handy meal portions
Sausages	6 weeks	Wrap tightly	Pack in handy meal portions
Minced meat	2 months	Wrap tightly	Pack in handy meal portions
Offal and tripe	3 months	Clean thoroughly, remove tubes cores and fat, pack in small portions	Make sure it is really fresh
POULTRY			
Chicken	9-12 months	Clean in usual way, joint if necessary, wrap thoroughly	Wrap giblets separately, pad bone ends. Do not stuff till ready.
Turkey	9-12 months	Clean in usual way, joint if necessary	ditto
Duck, Goose	6 months	Clean in usual way, joint if necessary	ditto
Giblets	3months		Wrap separately from bird
Game	6 months	Hang before freezing	Cook immediately after thawing
FISH			
All types	3 months	Clean, descale, discard head and tail, wrap separately	Must be fresh
Trout	3 months	Clean, descale, discard head and tail, wrap separately	Must be fresh
Salmon	3 months	Clean, stuff with greaseproof paper for shape retention or cut into steaks, cutlets or fillets	Must be fresh
VEGETABLES			
Mushrooms	3 months	Leave button mushroom whole, slice larger ones. Trim stalks, wash, dry thoroughly. Freeze open (or sauted in a little butter till partially cooked then freeze).	Pack in boxes
Potatoes	3 months	New potatoes and chips can be frozen raw. Otherwise cook partially in one of usual forms, cool then freeze.	
Beans (Broad, French or Runner)	12 months	Peel or pod, and wash, top and tail. Cut large beans into shorter lengths or slice.	Blanch for 2 mins., cool for same time in iced water then freeze.
Carrots	12 months	Use small ones. Prepare by scraping, top and tail.	Blanch for 3-4 mins.
Cauliflower	12 months	Break up the florets and wash.	Blanch for 3 mins. Add lemon juice to water to improve whiteness.
Spinach	12 months	Wash thoroughly. Remove thicker veins. Chop if liked.	Blanch a few leave at a time, for 2 mins.
Sprouts	12 months	Use only small ones. Remove outer leaves.	Blanch for 3 mins – medium 1½-2 mins – small.
Root crops	12 months	The younger the better. peel and slice or freeze whole.	Blanch for 3-5 mins.

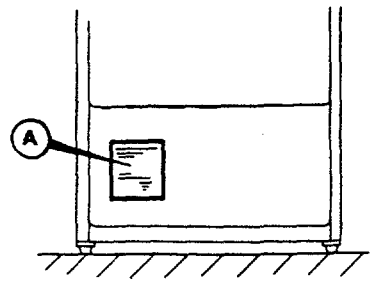
	Max. Storage Period	Method	Remarks
FRUIT			
Apples	9-12 months	Freeze either of two ways: as puree-strew with little water, beat to smooth pulp, sweeten to taste, blanch for two mins., drain and cool. Pack tightly in layers with a little dry sugar sprinkled between, if so desired; or soak in slightly salted water for ten minutes, dry and freeze.	Freeze in small quantities. Pack in plastic containers, leaving 1.5 cm (1/2 in.) headroom.
Apricots	10-12 months	Preferably remove stones, but leave skins on. Pack in syrup 1/2-1lb. 200-400g (1/2-1lb) sugar to 550ml (1 pint) of water, making sure fruit is covered.	Pack in plastic containers, leaving 1.25-2.5 cm (1/2-1in.) 2.5cm (1/2-1in) headroom.
Cherries	12 months	ditto	ditto
Damsons	12 months	ditto	ditto
Plums	9 months	ditto	ditto
Gooseberries	12 months	ditto	ditto
Blackberries	12 months	Either pack in syrup as above, or coat with caster sugar and pack in plastic containers. Also may be frozen open then pack in containers.	ditto
Currants	12 months	ditto	ditto
Raspberries	12 months	ditto	ditto
Strawberries	12 months	ditto	ditto
Peaches	10 months	Cover with boiling water for 1 minute, then cool by dipping into cold and peel carefully. Cut into halves, removing stone. Use syrup method of packing and freezing.	Keep fruit submerged in syrup, place crumpled greaseproof paper on top, so there is no room between the surface of the liquid and the lid.
DAIRY PRODUCTS			
Eggs Whole	6 months	Pack leaving headspace, beat slightly.	do not freeze eggs in their shells as they will crack.
Egg Whites	6 months	Beat slightly, place whites in small containers just a few at a time.	
Egg Yolks	6 months	As for whites, but to prevent coagulation mix with 1/4 tsp. salt or 1/2 tsp. caster sugar to every two yolks.	Use for savoury or sweet dishes, label so that correct yolks are used.
Butter	6 months (unsalted) 3 months (salted)	Wrap bought butter in foil and freeze.	
Cream Whipping and Double only	3 months	Must first be beaten lightly before freezing. Rosettes of whipped cream can be piped onto silicone paper and open frozen.	Allow slight room for expansion in the container. Pack in layers.
Cheese	4 months (soft) 3-4 months (hard)	Wrap all varieties tightly in foil.	Hard cheese stores much better when grated.
BAKED ITEMS Wrap in foil or polythene bags			
Bread (Freshly baked)	1-2 months	Wrap and freeze	
Cakes, plain	6 months	Wrap and freeze	
Cakes, iced	3 months	Freeze without wrapping, then wrap and store in polythene.	
PREPARED FOODS			
Stews	2 months	May be frozen quite satisfactorily in a polythene bag.	Place bag inside a square plastic or cardboard box to shape the contents into bricks which save space in the freezer.
Sauces	4 months	Freeze in quantities of 275ml (1/2 pint)	Egg based sauces are unsuitable.
Full courses	3 months	Assemble individual helpings on specially constructed aluminium trays, then cover with foil. To re-heat leave the cover on and put in the oven for about 45 minutes at 200°C/Mark 6.	Cover slices of meat with gravy to prevent drying out.

RATING PLATE

The rating plate (A) is situated inside the cabinet behind the salad drawer or freezer bin (see fig 14). It gives the model and serial numbers which should be quoted in any communication. For future reference record the information below:

Model No:	
Serial No:	
Date of Purchase:	

Fig. 14



N.B.This appliance complies with the Radio Interference requirements of EEC Directive 82/499/EEC.

HELP US TO HELP YOU

SERVICE

Before calling out an engineer, please ensure you have followed the checklist.

Telephone numbers are detailed on the list headed "Electrolux Service Centres".

When you contact us we need to know:

1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model number.
5. When it was purchased.

Please note that all enquiries concerning service should be addressed to your local service centre.

Keep the receipt with this booklet as proof of purchase.

CUSTOMER CARE

For general enquiries concerning your Electrolux appliance, or further information on Cookers, Microwaves, Refrigeration or Home Laundry equipment you are invited to contact our Customer Care Department by letter or telephone as follows:

Customer Care,
Electrolux,
101 Oakley Road,
Luton,
Beds,
LU4 9QQ.

Tel: 0582 585858

ELECTROLUX SERVICE CENTRES

Service Centre	Postcode areas covered	Telephone	Address
ABERDEEN	DD IV KW AB PH	0224 696569	Electrolux Tricity Bendix Service, 8 Cornhill Arcade, Cornhill Drive, Aberdeen AB2 5UT
BELFAST	BT	0232 746591	Electrolux Tricity Bendix Service, Unit C3, Edenderry Ind. Est., 326 Crumlin Road, Belfast BT14 7EE
BIRMINGHAM	WR DY B WV TF ST SY WS	021 358 7076	Electrolux Tricity Bendix Service, 8 Lammermoor Ave, Great Barr, Birmingham B43 6ET
CANVEY ISLAND	RM CM SS CO IG	0268 694144	Electrolux Tricity Bendix Service, 2-4 Sandhurst, Kings Road, Canvey Island SS8 OQY
CARDIFF	CF HR LD NP SA	0222 460131	Electrolux Tricity Bendix Service, Guardian Ind. Est., Clydesmuir Road, Tremorra, Cardiff CF2 2QS
GLASGOW	DG KA ML G PA KY EH TD FK	041 647 4381	Electrolux Tricity Bendix Service, 20 Cunningham Road, Clyde Estate, Rutherglen, Glasgow G73 1PP
LEEDS	S DN HU YO WF HX HD, LS, HG, BD	0532 608511	Electrolux Tricity Bendix Service, 64–66 Cross Gates Road, Leeds, LS15 7NN
LEICESTER	LE DE CV NG LN PE IP NR	0533 515131	Electrolux Tricity Bendix Service, 10–12 Buckminster Road, Leicester, LE3 9AR
LONDON (NORTH)	E EC WC N NW W EN	081 443 3464	Electrolux Tricity Bendix Service, 2-4 Sandhurst, Kings Road, Canvey Island SS8 OQY.
LONDON (SOUTH)	SE SM CR BR SW	081 658 9069	Electrolux Tricity Bendix Service, 2-4 Sandhurst, Kings Road, Canvey Island SS8 OQY.
LONDON (WEST)	AL CB LU MK SG WD HA, UB, TW	081 965 9699	Electrolux Tricity Bendix Service, 2-4 Sandhurst, Kings Road, Canvey Island SS8 OQY.
NEWTON AYCLIFFE	CA DL DH NE SR TS SK M BL OL BB LA FY PR WN CW CH LL L WA	0325 301400 0282 74621-4 051 254 1724	Electrolux Tricity Bendix Service, PO Box 40 Preston Road, Aycliffe Industrial Estate, Newton Aycliffe, Co. Durham DL5 6XL
OXFORD	GL HP NN OX SL RG	0993 704411	Electrolux Tricity Bendix Service, Suite 3, Windrush Court, 56a, High Street, Witney OX8 6BL
PORTSMOUTH	BH DT PO SO SP KT GU BA BS SN TA TQ EX TR PL	0705 667411 0272 211876 0626 65909	Electrolux Tricity Bendix Service, Limberline Road, Hilsea, Portsmouth PO3 5JJ
TONBRIDGE	CT DA ME TN BN RH	0732 357722 0273 694341	Electrolux Tricity Bendix Service, 61–63 High Street, Tonbridge TN9 1SD